Galaxy equipment

09/2014

User Manual

Model: 177SMG400

Before operating this unit, please read manual completely.

Important Safety Instructions

1. This appliance is not intended for use by anyone under the age of 18.
2. To avoid electrical hazards, do not place the meat grinder in or near water or other liquid.
3. Never push product into the hopper using your hands or any other object except the provided plastic pusher.
4. Always make sure the meat grinder is unplugged before cleaning or removing any parts.
5. Do not use outdoors.
6. Power cord should be tucked away safely and not touching any hot surfaces.
7. Never immerse your meat grinder into water or other liquids.
8. Use caution when assembling/disassembling the meat grinder. The knife has very sharp edges.
9. **THIS IS NOT A COMMERCIAL MEAT GRINDER AND SHOULD NEVER BE USED IN A COMMERCIAL SETTING!**

Features

1. Powerful 400W motor
2. 3 Stainless steel grinding plates for versatility and convenience
3. 3 Sausage stuffing tubes
4. 120 lbs. of meat per hour output

Assembly/Disassembly

1. Turn the ring on the front of the unit counter clockwise and remove it from the front hub.
2. Remove the plate from the inside of the hub.
3. Remove the knife and gear shaft.
4. Remove the pan from the hub by pulling up on it.
5. Turn the knob on the side of the motor casing counter clockwise to dislodge it.
6. Reverse these instructions for assembly. Option 2 you can choose which plate you would like to use.

Using Your New Meat Grinder

1. Make sure you are using a 120V outlet that will accept a NEMA 5-15P plug.
2. Remove the meat grinder from the packaging. Inspect the unit and plug for any damage. DO NOT USE IF DAMAGED.
3. The meat grinder will come assembled. Disassemble and clean before using. See cleaning instructions.
4. After your meat grinder is clean and dry, prepare the meat you will be grinding. Ensure the meat is cut into small enough pieces that they can be fed into the hopper with minimal force from the plastic pusher.
5. Plug the meat grinder in and turn the switch to ON.
6. Place a bowl underneath the hub to catch all ground meat.
7. Slowly add meat to the hopper, feeding it through using the plastic pusher. Minimal force should be used in this process. Pushing down too hard will cause undue stress to the motor and the potential for damaged parts.

Cleaning Instructions

1. Thoroughly clean the machine body regularly using a damp cloth and sanitizer, such as Noble Chemical's Ready to Use QuikSan Sanitizer and Disinfectant (#147QUIKSAN).
2. Follow disassembly instructions after every use. Grinding plates, the knife and gear are all dishwasher safe.
3. Allow all parts to dry before reassembling the meat grinder.

Warranty Information

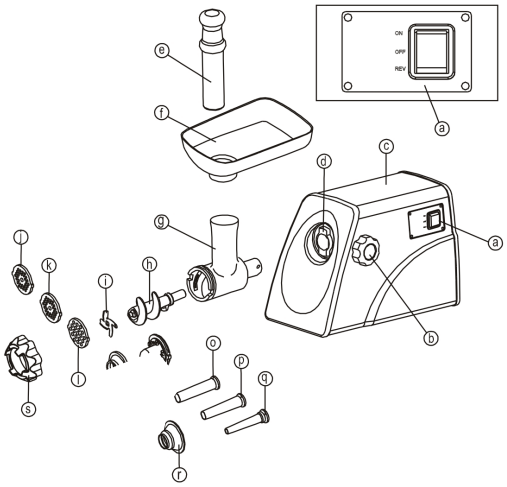
6 MONTH REPLACEMENT WARRANTY

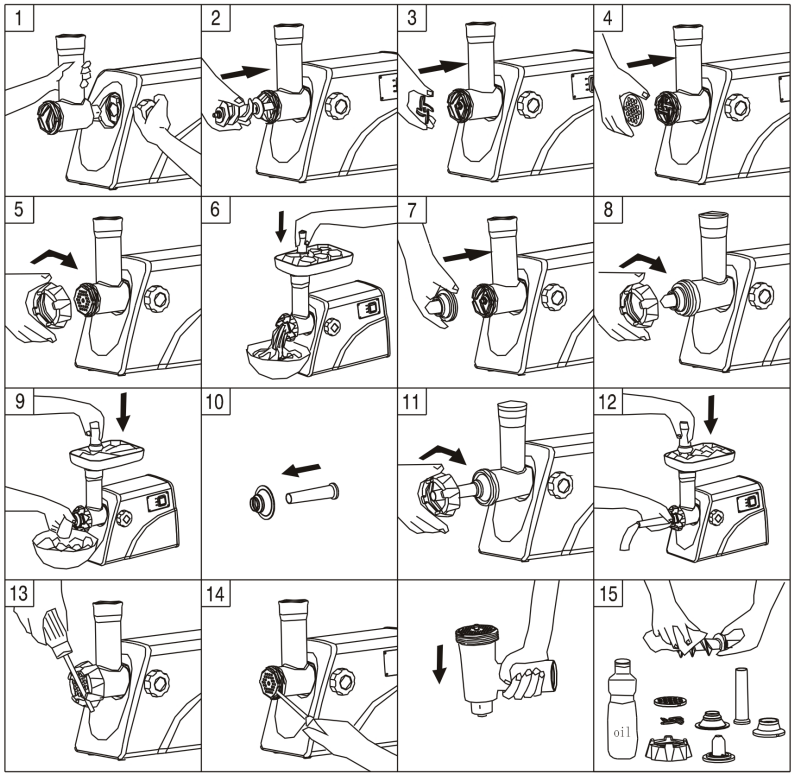
- This warranty is not effective if damage occurs because of an accident, carelessness, improper installation, lack of proper set-up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions.

- Work performed by unauthorized personnel or unauthorized service agencies voids this warranty.

- This warranty does not apply to any warranty claims made on products sold or used outside of the United States.

Meat Grinder Diagram





PARTS IDENTIFICATION

a) Switch
b) Locking Button
c) Motor Housing
d) Opening
e) Food Pusher
f) Hopper Plate
g) Head
h) Feed Screw
i) Cutting Blade
j)- r) Attachments

- j) Cutting Plate (fine)
- k) Cutting Plate (medium)
- l) Cutting Plate (coarse)
- o) Sausage Maker Tie-In
- p) Sausage Maker (large)
- q) Sausage Maker (medium)
- r) Sausage Maker (small)

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